



Sophie & Jean-Christian  
**BONNIN**

## CABERNET D'ANJOU

**VINTAGE :** 2018

**TYPE OF WINE :** TENDER ROSE

**VINE :** CABERNET FRANC  
CABERNET SAUVIGNON

**AVERAGE AGE OF VINEYARDS :** 45 ans

**SOL NATURE :** CLAY-LIMESTONE



**VINIFICATION METHOD:** 3 hours skin maceration to obtain the pink and delicate color. Prefermentary operations under inert gas, and fermentation at low temperature (14-15 ° C), to preserve the aromas. Mutage (it is the stop of the fermentation to keep residual sugars) with cold temperature and tangential filter. This method of removing wine yeasts avoids the addition of sulphites and allows the wine to keep its full expression.

**VINE TRAINING METHOD:** Terra Vitis, the signature of the French wine growers respecting nature, men and wines. Terra Vitis expresses in Latin the close and indissociable link between the vine and the land. Over 15 years have passed since wine growers came together to create Terra Vitis. Precursors for integrated viticulture, they have committed themselves.

**FOOD AND WINE PAIRING:** This brilliant wine has a subtle pink color. It has an expressive nose in which the smells of red berries (currant, raspberry) mingle with floral notes. The palate offers a soft attack with persistent jammy flavors in the finish.

Our cabernet d'anjou is a gourmet wine, like a sweet, there is no time to savor it: aperitifs with friends, afternoon of summer, oriental and Thai cuisine, fruity deserts...

Excessive drinking is dangerous for the health, alcoholic beverages should be consumed with moderation

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[www.vignoble-bonnin.fr](http://www.vignoble-bonnin.fr)

